

## Turn Your Passion for Cooking Into a New Career

### Program Overview

As a student in South's award-winning Culinary Arts program, you'll develop an extensive foundation in classic and contemporary techniques as you learn to cook everything from savory delicacies to sweet confections.

Students in this program gain skills in production, service and management by operating South's food court and fine dining restaurant, Alhadeff Grill. Our graduates go on to find careers in restaurants, hotels, cruise lines, catering, or choose to start their own business.

### Program Details

- Associate degree and certificate program options
- Average length of certificate and associate degree (AAS) program is 1 year, 6 months
- Average tuition cost (full-time, in-state) is \$2,000 per quarter (includes tuition, textbooks, fees & tools)
- Typical class times are M-Fri, mornings
- Enrolls new students in Spring & Fall Quarters
- Option to transfer to South's Bachelor of Applied Science in *Hospitality Management program*, or earn a certificate in *On-site Hospitality*



**Apply Now**

[southseattle.edu/steps-enroll](https://southseattle.edu/steps-enroll)

**Learn More**

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